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Sweet Potato Pie with Cream Cheese Swirl

- 2 Medium-large sweet potatoes
- 6 Ounces crisp gingersnap cookies (26-28 small cookies)
- 2 Tbsp canola oil
- 3/4 Cup packed light brown sugar
- 3/4 Cup nonfat vanilla Greek yogurt, divided
- 2 Large eggs
- 1 Large egg yolk
- 3/4 Tsp ground cinnamon
- 1/4 Tsp ground nutmeg
- 1/4 Cup (2 ounces) reduced-fat cream cheese (Neufchâtel)
- 2 Tbsp confectioners' sugar
- 1/4 Tsp ground ginger

- 1) Preheat oven to 400°F.
- 2) Tightly wrap sweet potatoes in foil and place on a baking sheet. Roast until very tender, about 1 1/4 hours. Carefully unwrap and set aside to cool.
- 3) Reduce oven temperature to 350°.
- 4) Process gingersnaps in a food processor until finely ground. Transfer to a bowl, add oil and stir until well combined. Using a spoon, spread and pat the crumbs into the bottom and up the sides of a 9-inch pie pan. Bake until just barely beginning to darken, about 10 minutes.
- 5) Clean and dry the food processor workbowl. Peel the sweet potatoes and transfer to the food processor. Puree until smooth. Measure out 1 1/2 cups (if you have extra puree, reserve it for another use). Return the 1 1/2 cups puree to the food processor. Add brown sugar, 1/2 cup yogurt, eggs, egg yolk, cinnamon and nutmeg; pulse just until combined. Spread the sweet potato filling in the warm crust.
- 6) Clean and dry the workbowl again. Add the remaining 1/4 cup yogurt, cream cheese, confectioners' sugar and ginger; puree until smooth, stopping to scrape down the sides once or twice. Dollop tablespoonfuls of the cream cheese mixture onto the filling, spacing them evenly. Draw the tip of a wooden skewer or a thin knife through the cream cheese mixture and sweet potato filling repeatedly to create a swirled design.
- 7) Bake the pie until firm to the touch and starting to puff around the edges, 45 to 50 minutes. Let cool completely on a wire rack, at least 2 hours.

Makes 10 Servings

